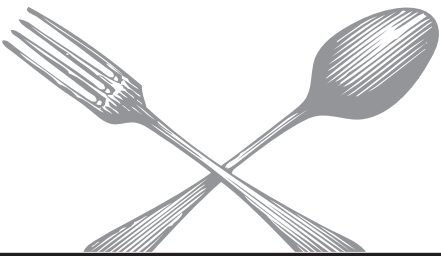




GRAZING PLATES

- BACON WRAPPED DATES** 12 GF
Almonds/Balsamic/Brown Sugar
- SPICY TUNA** 23
Crispy Rice/Avocado/Tobiko/Ponzu
- HOUSE MADE RICOTTA** 21 CBGF/V
Honeycomb/Raisins/Marcona Almonds/Crostini
- FRIED BRUSSELS SPROUTS** 16 GF/V
Meyer Lemon/Pistachios/Parmesan
- BUTTERNUT SQUASH ARANCINI** 18 V
Toasted Hazelnuts/Salsa Verde
- 1855 N.Y. CARPACCIO** 23 GF
Pickled Mushrooms/Pine Nuts/Aioli
- SIZZLING GARLIC SHRIMP** 24 GF
Sweet Onion/Fennel/Citrus
- KUNG PAO CALAMARI** 22
Japanese Eggplant/Shishito/Peppers/Peanuts/Ponzu
- PROVENÇALE MUSSELS** 25 GF
Leek/Tomato/Garlic Herb Broth
- WARM PARKER HOUSE ROLLS** 8
Whipped Butter/Sea Salt

SOUPS



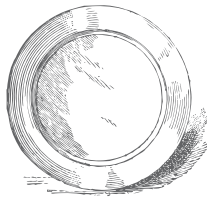
GAZPACHO 16 GF/V
Cucumber/Avocado/Evoo

MAUI ONION SOUP 17 CBGF
Provençale Croutons/Gruyère Cheese

FISHERMANS CHOWDER 18 GF
Halibut/Stewed Vegetables
Saffron New Potatoes

SALADS

- MIXED FIELD GREENS** 15 GF/V
Green Apple/Tomato/Gorgonzola
Pine Nuts/Balsamic Vinaigrette
- BABY KALE** 17 GF/V
Strawberries/Citrus/Toasted Almonds
Pickled Onions/Goat Cheese
Meyer Lemon Vinaigrette
- CHOPPED SEAFOOD** 31 CBGF
Shrimp/Lump Crab/Bacon/Tomato
Gorgonzola/Avocado/Crispy Onions
Chipotle Ranch Dressing
- CAESAR** 15 CBGF
Parmigiano Reggiano/Herb Crumbs
- WEDGE** 17 GF/CBVEG
Heirloom Tomatoes/Bacon/Red Onion
Buttermilk Blue Cheese Dressing
- CANDIED SALMON** 29 GF
Mango Vegetable Slaw
Candied Walnuts/Goat Cheese
Dried Cranberries
- SALAD ADDITIONS**
Ponzu Grilled Chicken + 7
Lemon Grilled Shrimp +11



SANDWICHES

SERVED WITH SHOESTRING FRIES

- CHIPOTLE LIME CHICKEN** 23
Havarti/Bacon/Guacamole/Garlic Aioli
- HOUSE CHEESEBURGER** 24
White Cheddar/Caramelized Onions
1000 Island
- PRIME RIB DIP** 27
Gruyère/Caramelized Onions
Au Jus/Creamy Horseradish
- LOBSTER ROLL** 45
Meyer Lemon Aioli/Old Bay Fries

GF Gluten Free/CBGF Can Be Gluten Free/ V Vegetarian/ CBVEG Can Be Vegetarian



CHEF/OWNER: MARC COHEN | CHEF DE CUISINE: CARLOS GOMEZ
GENERAL MANAGER: LUCY DELGADILLO

ENTRÉES

- HALIBUT FISH N' CHIPS** 29
Creamy Slaw/Shoestring Fries/Remoulade
- BROWN BUTTER SCALLOPS** 36 GF
Butternut Squash Risotto/Fried Kale
- AHINICOISE** 46 GF
Parsnip Puree/Olive Vinaigrette
- TOASTED GARLIC SALMON** 34 GF
Quinoa/Salsa Verde
- CHICKEN MILANESE** 33
Arugula-Tomato Salad/Potato Purée/Pesto
Lemon Beurre Blanc/Charred Lemon
- RICOTTAGNOCCHI** 27 CBVEG
Prosciutto/Sage/Walnuts
Add Chicken + 7
Add Shrimp + 11
- BOLOGNESE** 32
Ground Pork, Veal & Beef/Sofrito
Stewed Tomato Sauce/Ricotta/Pappardelle
- MUSTARD RUBBED LAMB CHOPS** 45 GF
Soft Polenta/Pickled Mushrooms/Pesto
- MAPLE BRINED PORK CHOP** 46 GF
Parsnip Puree/Sweet & Sour Cabbage
Calvados Gastrique
- 1855 N.Y. STEAK FRITES** 55 GF
Duck Fat Fingerling Potatoes/Maitre D Hotel Butter

CIOPPINO 59 GF
This is a two-day process that involves fish stock simmered and reduced with saffron, citrus, tomato and vegetables. Finished with 1/2 Maine Lobster/Shrimp/Mussels/Fish Calamari & Scallops.

SIDES 15

- BROCCOLINI** V/GF
Toasted Garlic/ Shaved Parmesan
- SHISHITO PEPPERS** V
Ponzu/Grilled Lemon
- DUCK FAT FINGERLING POTATOES** GF
Garlic Aioli/Tomato Jam/Chipotle Ranch
- BUTTERNUT SQUASH RISOTTO** V/GF
Fried Kale
- MAC-N-CHEESE** V
White Cheddar Mornay